

DOCK'S BEACH HOUSE

We are not a fast-food restaurant. Every order is made fresh by our amazing chef.
Please enjoy the stunning views while you wait.

Appetizers

MUSSELS

Prince Edward Island's famous mussels sautéed in a garlic and white wine sauce. Served with garlic sticks. \$ 18

SMOKED FISH DIP

Our special house recipe of smoked tuna and secret ingredients. Served with crackers & pickled jalapeno slices. \$14

STUFFED AVOCADO

Ripe Avocados topped with blackened shrimp, fresh pico, and Cajun aioli. \$16

BUFFALO CHICKEN DIP

Served hot with tortilla chips. \$12

PARADISE SHRIMP

1lb. Yucatan Style Peel & Eat Shrimp, sautéed in real butter, garlic, lime, chili, and cilantro. Served with garlic sticks. \$26

AHI TUNA STACK**

Ahi tuna poke tossed with ponzu and layered with crispy wontons, seaweed salad, and sesame seeds, topped with tobiko. Drizzled with Cajun aioli and eel sauce. \$ 18

FRIED SHRIMP

6 Large breaded shrimp, fried and served with cocktail sauce and a lemon. \$15

TORTILLA CHIPS WITH QUESO AND SALSA

Tortilla chips served with queso, and house made salsa. \$11

FRENCH FRY BASKET

Just the Fries \$7

DRIFTWOOD LOGS

Tex-mex eggrolls stuffed with a spicy blend of cheese, chicken, corn, & beans. Served with a spicy ranch dressing. \$12

BEER BATTERED MUSHROOMS

Hand battered and served with spicy ranch. \$12

CLASSIC BRUSCHETTA

Toasted parmesan crusted banquettes topped with ripe tomatoes, fresh basil, and garlic, that is tossed in a balsamic vinaigrette. \$14

BAVARIAN PRETZEL

12in. Hot Bavarian Pretzel, served with queso. \$14

Sandwiches and More

Served with Chips. Substitute for French fries \$4

Add bacon \$ 3 / Add Bleu Cheese Crumbles \$4 / Add a side of Queso dip \$3

Add Provolone, American, Swiss, Pepper Jack, or Cheddar Blend \$2

LOBSTER ROLL

Chilled Lobster stuffed in a grilled split top bun, topped with warm butter and Old Bay seasoning. \$28

SKIPPER'S PERCH or WALLEYE SANDWICH

Lightly breaded and fried, fresh Lake Erie Yellow Perch or Lake Erie Walleye, with romaine lettuce, tomato, tartar sauce, and a lemon. \$20

CAJUN SHRIMP BLT WRAP

Blackened Shrimp, Bacon, lettuce, tomato, and Cajun aioli. \$18

CHICKEN CAESAR WRAP

Grilled chicken with crisp romaine lettuce, Parmesan cheese, and Caesar dressing. \$16

CHICKEN SALAD SANDWICH

House made chicken salad with a blend of secret ingredients, romaine lettuce and tomato. \$15

CHICKEN TENDER BASKET

Lightly breaded strips of all white meat chicken. Served with french fries and your choice of sauce. \$15

BEACH TACOS

Two soft shelled tacos, topped with Pico de' Gallo, cheddar cheese, and Cajun aioli. Served with tortilla chips and salsa. Blackened Shrimp** \$16 / Perch \$18 / Grilled Chicken \$14

CRAB CAKE SANDWICH

House made crab cake topped with Remoulade, lettuce, and tomato. \$19

BEACHHOUSE CHICKEN SANDWICH

Your choice of grilled, blackened, or fried chicken breast topped with lettuce and tomato. \$ 14

BEACH HOUSE BURGER**

Half pound, fresh seasoned ground sirloin, served with lettuce, and tomato. Or Substitute a Veggie Burger \$17

CHICKEN BACON RANCH WRAP

Crispy chicken with ranch, bacon, lettuce, tomato, and cheddar blend. \$16

Soups and Salads

SOUP OF THE DAY

Served in a cup or bowl, with crackers. Ask your server for today's choices! Cup \$7 Bowl \$9

FAMOUS LOBSTER & KRAB BISQUE

Served with your choice of oyster crackers or a breadstick. \$14

FRENCH ONION SOUP

With croutons, provolone and swiss cheese. Served in a crock \$10

HOUSE DINNER SALAD

Fresh Romaine, diced tomatoes, cucumbers, mexi-blend cheese, and croutons. \$11

HOUSE SIDE SALAD \$7

CAESAR DINNER SALAD

Chopped Romaine, shredded parmesan, and croutons. Served with a side of Caesar dressing. \$11

CAESAR SIDE SALAD \$7

Add On to any Dinner or Salad

Your choice Blackened or Grilled

Chicken Breast \$8

Crispy Fried Chicken \$8

Mahi Mahi** \$15

North Atlantic Salmon** \$14

Shrimp** \$12

DRESSINGS:

Blueberry Pomegranate Vinaigrette, Italian, Fat-Free Italian French, Bleu Cheese, Caesar, Honey Mustard, Ranch, Spicy Ranch
Add bleu cheese crumbles \$ 4 / Extra Dressing \$1

Dinners

All Dinners except for the Pasta are served with your choice of two sides. Pasta Dinners are served with a Breadstick.

FRESH LAKE ERIE PERCH

¾ lb. Freshly caught, lightly breaded Lake Erie Yellow Perch. Served with a side of tartar sauce and lemon. \$35

FRESH LAKE ERIE WALLEYE

Lightly breaded and served with a side of tartar sauce and a lemon. \$28

RIBEYE STEAK**

12oz Hand-Cut, Aged Ribeye Steak, seasoned, grilled, and topped garlic butter. \$42

CHIPOLTE BBQ RIBS

Fall off the bone, Famous Ribs smothered in Chipotle BBQ sauce. Half Rack \$22 Full Rack \$32

CHICKEN or WALLEYE PICATTA

Breaded Chicken Breast or Broiled Walleye in lemon butter, capers, and tomatoes. Served with your choice of 2 sides or over Fettuccini or Zucchini Noodles. \$26

MAHI-MAHI** OR NORTH ATLANTIC SALMON**

Your choice grilled, blackened, or pan-seared, topped with Garlic Herb Butter. \$28

PORK CHOP**

12oz Bone-in Frenched Pork Chop seasoned and grilled, topped with a maple balsamic reduction. \$23

TWIN CRAB CAKE DINNER

House made crab cakes topped with remoulade and served with a lemon. \$35

ENJOYING YOUR MEAL? BUY THE KITCHEN A ROUND! \$10

SIDES

Steamed Vegetable of the Day	House Side Salad
Cottage Cheese	Caesar Side Salad
French Fries	Cole Slaw
Baked Potato	Cucumber Salad
Rice	

Desserts

Home Made Key Lime Pie
Slice \$7 Whole Pie \$35

Beverages \$3.75

Unsweetened Iced Tea, Pepsi, Pepsi zero, Orange Crush, Lemonade, Mountain Dew, G2 Fruit Punch, Starry, Ginger Ale

Strawberry Lemonade Boba Tea \$5
Redbull (Regular, Sugar Free, SF Watermelon, or Tropical) \$5

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.

20% Gratuity may be added to groups of 6 or more. / 2.5% Credit Card Service Fee

FOOD ALLERGY WARNING – PLEASE BE ADVISED THAT OUR FOOD MAY HAVE COME IN CONTACT OR CONTAIN PEANUTS, TREE NUTS, SOY, MILK, EGGS, WHEAT, SHELLFISH, OR FISH. – please ask a staff member about the ingredients used in your meal before ordering. Thank you– Management